
IMPERO

WINE DISTRIBUTORS

MITHUS PECORINO TERRE DI CHIETI IGT FANTINI, WHITE WINE

APPELLATION

Abruzzo, Italy

VARIETAL COMPOSITION

Pecorino

ALCOHOL CONTENT

13% vol.

WINEMAKING

Crushing and stalk stripping, pressing and cooling are carried out in a few seconds down to -1 °C in an inert atmosphere. Static clarification of the must. Fermentation at 12°C to extract much aromatic as possible. The juice is fermented in stainless-steel tanks.

TASTING NOTES

Straw yellow color with greenish highlights. Aromas of white pulp fruit, especially pears, and balsamic notes.

FOOD PAIRING

Perfect with lobster, cream of vegetable soup and smoked fish, and also with roasted chicken.
Served at 10-12°C.

